

**DEVICE B. MULTIKNIFE CUTTING DEVICE- INCLINED CUTTING ACTION.**

( To replace existing Device B in page 9,10 of the Specification submitted with the Patent application)

Sheet no.11. Fig 22- Elevation view of the device with the knives in horizontal position. The vertical position of the knives is shown in dotted lines

Fig 23. View of the knife holding frame looking in direction A in fig. 22. The knives are not shown.

Part no.	Name	Quantity	Material.	Dimension in mm
1	Knife	6	SS 420	1x 24x160
2	screw	12	steel	4 dia
3	handle	2	Al/laminate	6x24x170
4	fulcrum screw	1	steel	4 dia
5	Platform	1	Al/ laminate	---
6	Guides/separators	7	Al/laminate	6x129 ht
7	base angle	2	Al	2x20x25
8	Spacers	6	laminate	2x20x76
9	Slots for knives	6	--	2 wide
10	screws	2	steel	4 dia

**Construction.**

The appearance is shown in fig nos 22 and 23.

Six numbers of knives part 1 are mounted in a frame made up of part 6 guides or separators, part 7 base angle, spacers part 8, and part 10 screws to join them together into a frame.

The knives are joined to the frame by a 4mm screw at location marked 4. The screw acts as a Fulcrum for the movement if the knives. The slot in which the knife is mounted is 2mm wide and the knife is 1 mm thick. The 1 mm gap is filled up by a 1mm thick and 24mm dia laminate washers, 6 nos, on the fulcrum screw.

This makes the knives move without play and function better. The outer 4 knives are assembled into one handle, part 3, 170 mm long and the center 2 knives are assembled into another handle. These two groups of knives can be operated together or separately.

The guides part 6 form an opening of 60 x 60 mm, the bottom surface of which is the support platform for the vegetables.

Functional description.

The device is placed on a flat surface as shown in fig 22.

The 6 knives are taken back by about 45 degrees from the vertical position forming a gap between the knives and the platform. The vegetables are placed on the platform. The knives are moved clockwise by hand pressing at the extreme end of the two handles to gain maximum lever advantage. The stroke comes to an end in the horizontal position after slicing through the vegetables.

The cut pieces are lying free on the platform and can be removed by pushing with a wooden piece or by tilting the whole device to the right.

Now the device is ready for the next cutting operation.

This device is superior to the earlier model because of the following.

- The knives are guided through the full cutting operation by the guides part 6 preventing them from bending so that the cutting is smooth.
- It can cut a full potato of section 60 x 60 mm into slices or fingers as the knives are supported on the sides. For this operation the outer four knives are to be used first for cutting while the center two knives are pressing the potato in the middle. The center knives can be pushed down immediately after the outer knives become horizontal.
- For light cutting jobs like 6 nos Okra at a time all the 6 knives can be used simultaneously saving time.
- In the earlier model the knives will bend while cutting a 60x60 mm Potato, making the cut impractical.